



# CANAPÉ MENU

Choose 3 different canapés with each guest receiving 2 of each and then choose 2 substantials for alternate drop for \$60pp

## Canapé Sample Menu

All served on porcelain Chinese spoons

- **Seared Bass Strait Scallops** w crispy pork belly, green mango & smoked shallot chilli & lime relish GF/DF
- **Cooked Tiger Prawns** w coconut chilli jam Thai basil & roast peanuts GF/DF
- **Roast Market Fish** w nam jim & fresh herbs GF/DF
- **Crispy Fried Squid** w sweet chilli lime sauce GF/DF
- **Crispy Lamb Shoulder** w chermoula spiced yogurt & pomegranate GF
- **Chargrilled Wagyu Beef** w xo butter, coriander & lemon DF
- **Crispy Duck** w chilli jam, watermelon, Thai basil & roast cashews GF/DF
- **S&P Chicken** w tamarind caramel & lime GF/DF
- **S&P Silken Tofu** w pickled young ginger, yellow bean sauce, caramelised garlic & lemon DF
- **Moroccan Spiced Eggplant** w labneh & roast almond dukkah GF
- **Roast Pumpkin** w yellow curry sauce, pickled vegetables & roast pepitas GF/DF
- **Goats Cheese Fondant** w pickled beetroot GF

## Substantials

All served in cardboard boxes with wooden cutlery

- **Chargrilled Market Fish** w green papaya salad, nam jim & steamed rice GF/DF
- **Chargrilled Queensland Tiger Prawns** w steamed greens, xo butter, lemon & steamed rice GF
- **Chargrilled Market Fish** w chermoula, tahini, yogurt & a fennel, orange & pomegranate salad & steamed rice GF
- **Twice Cooked Lamb Shoulder** w spiced eggplant, tahini, yogurt, fennel, pomegranate & house dukkah & steamed rice GF
- **Peanut Curry of Wagyu Beef** w pickled ginger, Thai basil & steamed rice GF/DF
- **Red Curry of Duck** w kaffir lime, Siamese watercress & steamed rice GF/DF
- **S&P Silken Tofu** w steamed Asian greens, fermented yellow bean sauce, caramelised garlic & lemon DF
- **Yellow Curry of Roast Cauliflower** w pickled vegetables & steamed rice GF/DF



GF - gluten free DF - dairy free GFO - gluten free option DFO - dairy free option.